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THE MERRY CHRISTMAS COOKING STOVE RECIPE BOOK,

OF C
1871

ISSUED BY THE

Scranton Stove and Manufacturing Company,

SCRANTON, PA.

Copyrighted by J. A. Price, Scranton, Pa.

September 2, 1871.

Republican Steam Print, and Book-Bindery, Scranton, Pa.

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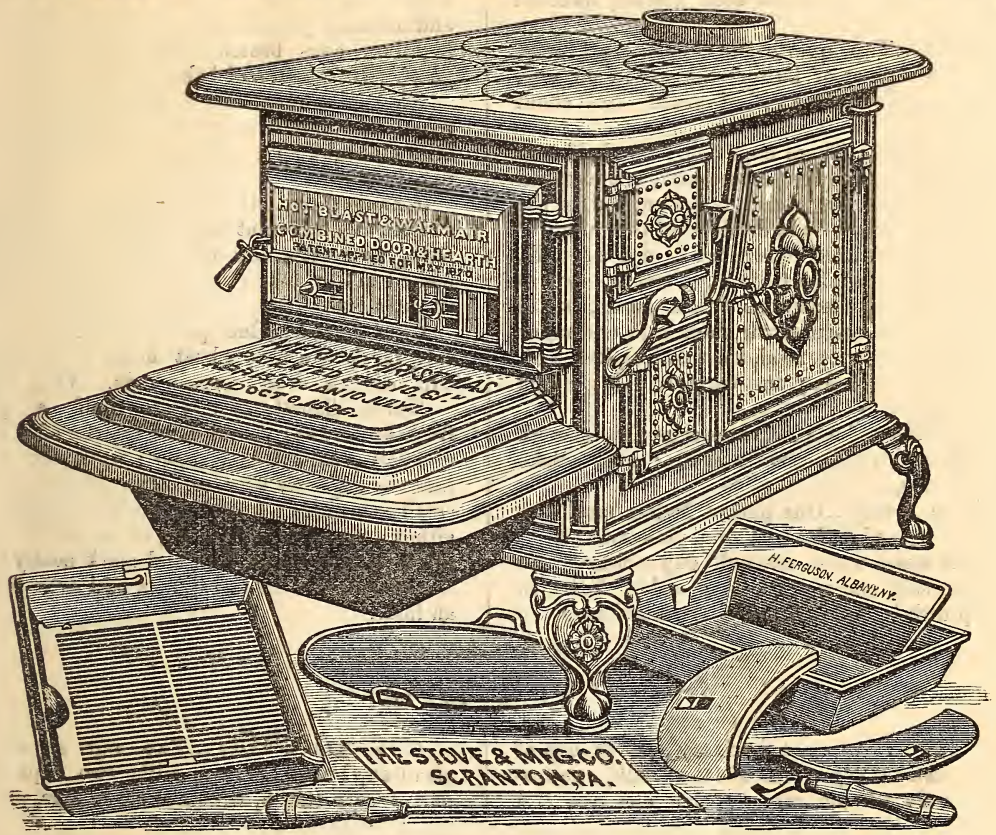
SCRANTON STOVE WORKS, Scranton, Pa.

THE IMPROVED
"MERRY CHRISTMAS" COOKING STOVE.



MANUFACTURED WITH

J. A. PRICE'S PATENT COMBINED DOOR AND HEARTH.

THE FIRST PREMIUM AND MEDAL

WAS AWARDED AT THE PA. STATE FAIR, 1870.

This is **THE LATEST IMPROVEMENT** of the age in Cooking Stoves, and there is no other Stove now manufactured under this Patent.

It is universally acknowledged to be **THE GREATEST CONVENIENCE** of any attachment ever made to Cooking Stoves.

Made solely by

THE STOVE & MANUFACTURING CO., SCRANTON, PA.,

Manufacturers of Stoves and Hollow Ware.

MERRY CHRISTMAS COOK RECIPES.

BREAD, BISCUIT, &c.

Soda Biscuit....Three pints flour, three heaping teaspoons of cream tartar, two even ones of soda, a little salt, two-thirds of a cup of butter, and a pint or more of milk, to make a soft dough. Mould it considerably.

Doughnuts....Make like soda biscuit, sweeten and fry.

Muffins....Two quarts flour, one quart milk, four eggs, a piece of butter, the size of an egg, a little lard and salt, a gill of yeast. Set about 11 A. M.

Sally Lunn....Three cups flour, one-half cup butter, one egg, one cup sweet milk, one teaspoon salt, two teaspoons cream tartar rubbed in the flour, one teaspoon soda disolved in the milk.

Corn Bread....One quart meal, one of milk, four tablespoons flour, four of sugar, two of melted lard, four teaspoons cream tartar, two of soda; mix the cream tartar, flour, salt, and sugur thoroughly with the meal, then add melted lard, eggs, milk, and soda; one teaspoon salt; quick oven.

Puffs....One pint milk, three eggs, flour enough to make as stiff as griddle cakes; salt. Bake in puff cups, or tea cups.

Brown Bread....One pint of Indian meal, one pint rye, one pint Graham, one pint sour milk, one pint warm water, one-half cup molasses, one teaspoon salt, one and a half of soda. Bake in a deep dish in a slow oven, about four hours.

Graham Bread....Take the sponge, set as for wheat bread at night, and in the morning thicken with Graham flour, put in considerable molasses, a little salt and soda. Let it rise and bake.

Sally Lunn....Three cups of milk, one of melted butter, one of yeast, five eggs, salt, one and one-half pounds flour. Flour and milk put together, eggs beaten light, then butter and yeast. Beat well and bake in small tins.

Flannel Cakes....Two quarts milk, three-fourth cup butter, one-half cup yeast, three eggs. Rise all night for breakfast, and all day for supper, in Winter.

Johnny Cake....One quart of Indian meal, at least one-half pint wheat flour, one quart sour milk, two teaspoons of soda., one tablespoon melted butter, four eggs, two heaping tablespoons sugar, a little salt.

Corn Bread....One pint sour milk, one pint corn meal, one pint wheat flour, salt, one-half cup molasses, even teaspoon soda. Very nice.

Scotch Shortbread....Take half a pound fresh butter, one pound flour, quarter of a pound of finely-pounded loaf sugar; work the butter into the sugar by degrees, then add the flour in small quantities; knead it with the hand into either a round or square tin, about an inch thick; prick all over with a fork and mark neatly round the edge, and bake in rather a cool oven for half an hour.

CAKE.

Cookies....One quart flour, one full tea cup of butter, two of sugar, one of sweet milk, one teaspoon soda, two of cream tartar, one egg and nutmeg. Make rather soft, and work a good while.

Washington Cake....One pound sugar, one-half of butter, five eggs, two cups thin cream, one glass spirits, one nutmeg, one pound fruit. Bake two hours.

Ginger Pound Cake....One cup butter, one cup sugar, one cup milk, five cups flour, one pint molasses, two tablespoons of ginger, four eggs, a teaspoonful of soda dissolved in a little milk. Mix butter and sugar together, then add eggs, and then molasses and flour alternately.

Molasses Spice Cake....Six cups flour, two of sugar, one and a half of butter, two of milk, one and a quarter molasses, four eggs, one-half teaspoon soda; spice, nutmeg, cloves, and cinnamon.

Breakfast Cake....One pint sweet milk, three coffee cups flour, before sifting; two eggs, two teaspoons cream tartar, one of soda, two tablespoons sugar, one of butter, half teaspoon salt. Bake three-fourths of an hour.

Corn Starch Cake....Two cups sugar, one small cup butter, one cup milk, two cups flour, one of corn starch, whites of seven eggs, one teaspoon cream tartar, one-half teaspoon soda. Flavor with lemon or vanilla.

Beautiful Cake....Two cups butter, three of sugar, five eggs, five cups flour, one pound stoned raisins or currants, one cup milk, one teaspoon soda, two teaspoons cream tartar, one-half nutmeg, and the rind of one lemon.

Western Cake....Four cups flour, two and a half of sugar, one of milk, one of butter, five eggs, one teaspoon salcratus, (or one cream tartar and one-half of soda), spice, or flavoring to suit your taste.

Coffee Cake....One cup butter, one and a half of molasses, one and a half of sugar, spice and fruit, (flour fruit to prevent settling), one teaspoon soda in a cup of strong cold coffee, rather stiff.

Poor Man's Cake....One egg, one cup milk, two cups sugar, three cups flour, one tablespoon butter. Beat the egg and sugar together; melt the butter.

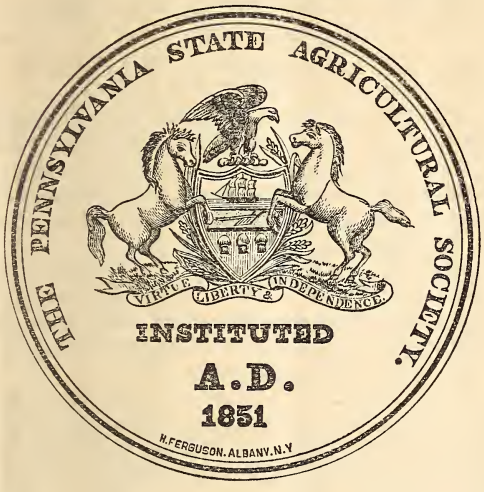
"MERRY CHRISTMAS."

A GREAT TRIUMPH!

FIRST PREMIUM and MEDAL

—AT—

Pennsylvania State Fair, 1870.



Four of the Committee of six on Stoves were

PRACTICAL STOVE MEN,

Representing both the MANUFACTURERS and DEALERS.

DESCRIPTION.

This Stove is nearly square, and is compact in form. The design or ornamentation is very plain and neat; the mouldings are round and bold, thereby easily cleaned and blackened. The castings are smooth, and fitted with great care, and with the exactness of machinery, showing the highest finish yet attained in this department, so essential to a perfect Stove.

The plates next to and around the fire are made of extra thickness, and are especially designed for durability and constant use. The joints are closely fitted and cemented with fire cement. The *centre-piece* is supported by an *upright iron prop* or *support*, resting upon the top of the oven, so that it is impossible for it to sink down or warp out of shape, as is common with ordinary Stoves. No pains have been spared to make the "MERRY CHRISTMAS" the most useful and durable Stove in the market.

THE GRATE

is arranged to shake horizontally from the outside of the Stove, and to dump forward upon a sloping plate or shute, which conveys the ashes forward and down into a receptacle which we call an *Anti-Dust Sifter*.

THE OVEN

is large, high and capacious, and has all the necessary slides, &c., for the purpose of doubling its capacity when needed. The oven of the No. 8 is 19 in. by 19 in. square, 14 in. high, and 7 in. high under the fire-box. The oven of the No. 9 is 21½ in. by 22½ in., 15 in. high, and 7 in. under the fire-box.

MANUFACTURED BY THE STOVE & MANUFACTURING CO., SCRANTON, PA.,

Manufacturers of Stoves and Hollow Ware.

MERRY CHRISTMAS COOK RECIPES.

CAKE.

Delicate Cake....Whites of eight eggs, one-half pound of flour, one-half pound sugar, six ounces butter. Add the whites and flour alternately.

Cocoanut Cake....One cup butter, three cups white sugar, whites of six eggs, five cups flour, one cup milk, one cocoanut grated fine, a little brandy and soda.

Cocoanut Pound Cake....Three cups butter, one cup sugar, two cups sugar, whites of six eggs, one teaspoon cream tartar, one-half teaspoon soda, one cup milk. Grate one small cacoanut and put in with the rind of a lemon.

Cocoanut Jumbles....Two cups sugar, two of flour, nearly one cup butter, one grated cocoanut, two eggs. To be rolled in sugar and baked a light brown.

French Loaf Cake....One pound flour, one of sugar, ten ounces butter, four eggs, one gill brandy, one cup milk, nutmeg and raisins.

Lemon Cake....Three cups sugar, one of butter, one cup sweet milk, four cups flour, one teaspoon soda, five eggs. The rind and juice of one lemon.

Shepherd Cake....Two cups flour, one of sugar, two eggs, one-half cup butter, one-half cup milk, one spoon cream tartar, one-half soda, and nutmeg.

Pound Cake....Three-fourth pound butter, one pound sugar, the yolks of ten eggs, and the whites well beaten, and added alternately with a pound of sifted flour.

Mountain Cake....Two eggs, whites and yolks beaten separately; one cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, one teaspoon cream tartar, one-half teaspoon soda, two-third spoon of Extract Lemon. Beat the butter light, before adding sugar.

Sponge Cake....Take any even number of eggs, the weight of the whole less one, in sugar, weight of half in flour. Beat the whites and yolks separately. Mix yolks and sugar; add the whites, a little salt, lemon flavoring.

Lily Cake....Two cups of flour, one and a half of sugar, one-half of butter, one-half of milk, two eggs, one-half teaspoon soda, one teaspoon cream tartar, nutmeg or mace. Bake twenty minutes in a dozen little tins.

Bread Cake....One cup of sponge, one of sugar, one of fruit, one-half of butter, one teaspoon soda, two cups flour, one egg.

Sponge Cake....Mix together dry, one tea cup sugar, one cup of flour, one teaspoon cream tartar. Break two eggs into this mixture, and stir through well. Just before putting in the oven, add one-half teaspoon soda, dissolved in two large tablespoons of sour milk.

Parsonage Cake....One cup of sugar, one egg, three tablespoons butter, one pint flour, two teaspoons cream tartar, one of soda, one-half cup milk, one-half pound currants.

Hickory Cake....One pound sugar, six eggs, one-half pound butter, two cups hickory nuts, chopped a little; add meats last; fourteen ounces flour, two-thirds cup milk, one-half teaspoon cream tartar, one-fourth of soda.

Old Maid's Cake....Three cups sifted flour, one and a half of sugar, one-half of butter, one egg, one cup milk, one teaspoonful of cream tartar, one-half of soda, nutmeg and vanilla.

Cinnamon Jumbles....One and a fourth pounds flour, one and a fourth pounds sugar, one-half pound butter, one tablespoon lard, tea cup of cream, two ounces cinnamon, teaspoon soda, four eggs, sugar and butter, beaten to a cream. Drop with a spoon.

Delicate Cake....One-half cup butter, two cups sugar, three of flour, whites of four eggs, and yolk of one, one cup sweet milk, one teaspoon soda, two of cream tarter, two tablespoons rose water, or other flavoring.

Cookies....One cup butter, one of sugar, one egg, about four cups flour, one teaspoon soda. Rub the butter and flour together as in pie crust. Mix sugar with the egg, add the soda when the whole is nearly ready to roll out. Take a small piece at a time, make into a long role, the size of your finger, and twist it round and round into cakes.

Cocoanut Drops....One cocoanut grated, white of one egg, coffee cup of white powdered sugar. Mould with your fingers any shape. Bake on buttered papers.

Icing....Whites of two eggs, tablespoon cold water. Beat to a froth, mix with powdered sugar; flavor.

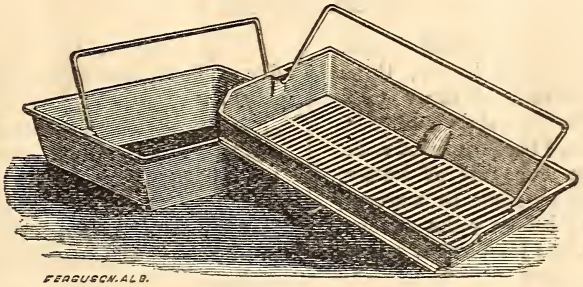
Ginger Cakes....One cup molasses, one-half of sugar, one-half of butter, one-half cup warm water, small teaspoon soda, two tablespoons of ginger, or a little cinnamon, ginger and cloves. Flour to make it quite stiff, then mould and roll quite thin. Lemon flavoring, if one chooses.

Quick Loaf Cake....One pound flour, one-half of butter, three-fourth of sugar, three eggs, one cup sweet milk, one glass wine, one teaspoon soda, one of cream tartar, nutmeg and raisins.

Election Cake....Four pounds flour, two and one fourth of butter, two and one-half of sugar, two pounds raisins, one-half pound of citron, one-half ounce of mace, a little nutmeg, one coffee cup of yeast, three eggs, one wine glass of brandy, (or milk if preferable), one quart milk. Rub the butter into the flour, then add the milk, and yeast. When risen, add sugar, and eggs, beaten together. Let it rise again. Add fruit and spices, two teaspoonsful soda, just before putting it into pans. Six loaves.

"MERRY CHRISTMAS."

PATENT ANTI-DUST SIFTER AND **BAILED PAN.**



FERGUSON, A.L.D.

This ingenious arrangement in the hearth or ash-box consists of a fine grate, capable of being vibrated by means of a shaker from the outside and in front of the hearth, and is placed at the bottom of a bailed cast-iron pan. Below this pan is a bailed receptacle or ASH-PAN, which receives all the finer ashes, such as are unfit for use. Every housekeeper knows that the process of sifting coal-ashes is attended with great inconvenience and annoyance from dust, &c., and that, unless the ashes are sifted, a great quantity of coal is wasted. This arrangement does away with the old and disagreeable process of sifting and of removing ashes from the stove. The whole process of shaking the grate, cleaning the fire, and separating the unburnt coal from the ashes, can be accomplished in the "MERRY CHRISTMAS" while the stove is entirely closed up, not permitting a particle of dust or dirt to escape. The cinder-sieve is vibrated by means of a handle that extends through the hearth in front, and the ashes are deposited in a pan underneath. Thus the unburnt coal, which is ordinarily thrown away with the ashes, is all saved, and the large space given for ashes prevents their accumulation under, and the consequent burning out of the grate.

HOT-AIR DRAFT.—It has been conclusively established that heated air applied to coal or wood will cause the fire to burn more freely, and at the same time will consume less fuel than the cold-air draft. In the Merry Christmas, draft-dampers are placed in the front doors, which allow the cold air to pass directly against the front fire-plate, and the air thus becomes heated in passing down under the fire. The hot-air draft can be cut off at any time by closing the dampers in the doors, and a direct cold-air draft substituted by simply sliding back the hearth-plate.

THE VENTILATOR OR CHECK-DRAFT is placed above the front doors, which, when open, will check the draft, cool the top plates (thus preventing them from burning out) and will save fuel when a small fire only is wanted.

BOILING, &c.—The Merry Christmas has a Square and an Extension Top. The extension top is arranged for a Hot Water Tank or Reservoir placed around the pipe, as exhibited in the cut. Under the extension, a warming-closet is placed, with only a slight additional expense. This is also shown in the large cut. By the use of two half-circle covers, a large boiler-hole can be made, directly over the fire, thus giving increased facilities for constant use.

We claim for the MERRY CHRISTMAS:

Perfection in baking, broiling, boiling, stewing, and every variety of cooking. Ample room in the oven. Durability of grates and fire-boxes. Great economy in fuel. A perfect and ready means of separating the unburnt coal from the ashes, and removing both from the Stove without permitting the escape of dust or dirt into the room.

The MERRY CHRISTMAS has no superior in the market, and we hereby fully guarantee and warrant its efficiency and completeness for the work to which it is adapted.

CONSTRUCTION.—The flues are large and even in size, so that there can be no choking of the draft and puffing up or explosion of the accumulating gases formed in starting a new fire, in consequence of an insufficient passage for the gas and smoke. The driving or revertible flue principle has been adopted as being the one that has met with the greatest favor, and is most desired by the public.

MANUFACTURED BY THE STOVE & MANUFACTURING CO., SCRANTON, PA.,

Manufacturers of Stoves and Hollow Ware.

MERRY CHRISTMAS COOK RECIPES.

CAKE.

Plainer Loaf Cake....Four cups bread dough, well risen, two cups sugar, one of butter, three eggs, mace. Beat the butter and sugar to a cream, the whites and yolks separately, add fruit. Just before putting in pans, ½ teaspoonful of soda.

Lemon Cake....One tea cup full of butter, three of sugar. Rub them together to a cream, and stir into them the well beaten yolks of five eggs, one tea cup of milk, one teaspoon of saleratus, whites of five eggs, four cups of flour. The juice and grated rind of one lemon. Bake in shallow pans.

Soft Ginger Bread....One cup butter, (or one-half lard, one-half butter,) one cup sugar, one of molasses, one of milk, one teaspoon soda, three and one-half cups flour, three eggs, two tablespoons of ginger, spices, one-half teaspoon cloves, 1 teaspoon cinnamon, a little mace, and little salt.

French Loaf Cake....One pound sugar, three-fourth of flour, one-half of butter, eight eggs, one tablespoon of milk, one-fourth teaspoon soda. The rind and juice of a lemon.

Sand Cakes....One pound butter, one pound sugar, six eggs, flour sufficient to roll out, reserve white of one egg for top of cakes. Roll out size of ginger snaps. Wash with white of an egg. Sprinkle sugar over, and then powdered cinnamon. Blanch a pound of almonds, split them, and put in the middle of each cake.

Chocolate Cakes....Whites of eight eggs, one-half cake chocolate grated, one pound sugar, six ounces of flour.

Crullers....Four eggs, four tablespoons melted butter, six of powdered sugar, one-half cup sour milk, one nutmeg, one teaspoon saleratus. Beat the eggs separately, the yolks with the sugar, then add the rest.

Cookies....Four tea cups flour, a little heaped; two cups sugar, one of butter, two eggs, one teaspoon cream tartar, one-half of soda, a little nutmeg, one-half cup milk. If the dough seems too soft, mould in more flour. It is better for a good deal of moulding.

Bread Cake....Light dough, size of a small bowl, one-fourth cup butter, full cup sugar, two eggs, one-half teaspoon soda in one-half cup sweet milk, spice. Let rise for half hour.

Very nice Jumbles....One cup full butter, two of sugar, two eggs, small one-half cup milk, one teaspoon soda, four cups flour. Beat whites and yolks separately; make out in hands.

Drop Jumbles....One-half pound butter, three-fourth of sugar, four eggs, one pound flour.

Vanilla Jumbles....One cup butter, one of sugar, two eggs, one teaspoon of soda in two tablespoonsful of sweet milk, two teaspoons cream tartar, two of vanilla. Flour enough to roll out very thin. Sprinkle sugar over before baking.

Drop Cookies....One cup butter, two of sugar, five of flour, four eggs. Drop on buttered pans.

Hard Ginger Cakes....One pound sugar, four of flour, one quart molasses, one pound butter, one-half ounce ginger, one-half of cloves, one-half gill brandy, orange peel and caraway seeds.

Ginger Cookies....One cup sugar, one of molasses, one of butter, one egg, seven cups flour, one teaspoon soda, one tablespoon ginger, one of vinegar.

Cookies....Three-fourths pound butter, one and a half of sugar dissolved in one-half pint cold water, two small teaspoons of soda, three pounds flour; flavoring.

Loaf Cake....Three cups light dough, four eggs, two cups sugar, one of butter, one and a half of raisins.

Crullers.—Two tablespoons melted lard, four of sugar, one cup milk, one egg, one teaspoon soda, two of cream tartar.

Cup Cake....One cup butter, one of sugar, three of flour, four eggs, one teaspoon soda, one-half cup milk.

Jenny Lind Cake....One pint flour, one cup sugar, one of sweet milk, one egg, butter, size of an egg, one teaspoon soda, two of cream tartar.

French Cake....One-half cup butter, one of milk, two of sugar, three of flour, four eggs, one-half teaspoon soda, one of cream tartar. Bake in six cakes, (three sufficient for one loaf), and put "between" one grated cocoanut, mixed with two whites of eggs and sugar, or, one-fourth pint milk, one cup brown sugar, one cup Baker's chocolate, grated. Let milk and sugar come to a boil, stir in chocolate and let cool.

Scotch Cake....Stir to a cream one pound sugar, and three-fourths pound butter. Separate whites and yolks of nine eggs, beat to a froth and stir into the cake. Add one pound of sifted flour, juice and grated rind of a lemon, one wine glass of brandy, just before it is put in the pan, one pound stoned raisins. Bake rather more than an hour, in a large tin pan, with a cup in the center.

Chocolate Cake....One-half cup butter, two of sugar, three of flour, four eggs, one cup milk, one-half teaspoon soda, one teaspoon cream tartar, one-half pound French chocolate grated, one-half pint boiled milk, one cup brown sugar, one egg, one teaspoon vanilla. Scald, and use cold.

Doughnuts....One quart milk, one pint lard, five cups sugar, four eggs, one teaspoon soda, in one-half tea cup milk or water, a little salt; half receipt, three eggs.

Fruit Cake....One pound flour, one pound sugar, one half butter, one-half pound currants, one-half of raisins, one cup milk, one tablespoon cloves, one of cinnamon, one teaspoon saleratus, four eggs. Two loaves.

SCRANTON STOVE WORKS, Scranton, Pa.

THE IMPROVEMENTS OF THE

"MERRY CHRISTMAS" COOKING STOVE,

PATENTED JUNE 21, 1870.

HOT BLAST & WARM AIR
COMBINED DOOR & HEARTH
PATENTED BY J.A. PRICE, JUNE 21 1870
MERRY CHRISTMAS
PATENTED FEB 10 '57 APRIL 15 '62
JAN 10 JULY 10 AND OCT 2 1866
THE STOVE WORKS SCRANTON PA

PATENTED JUNE 21, 1870.

THE COMBINED DOOR AND HEARTH

is so arranged that the Front Fire Door and the Hearth Cover swing off on the same hinges, and thereby expose the entire front, affording the most ample facilities for removing the ash and sifter pans, and for clearing the grate of Clinker and Slate; as the front bar, which is necessary when the front door and hearth-plate are separated, is abandoned, and consequently the front fire is more easy of access.

THE COMBINED DOOR AND HEARTH

IS ATTACHED TO THE

MERRY CHRISTMAS IMPROVED

AS FOLLOWS:

The front door is so combined with the hearth of the Stove that both swing off at one and the same time, thus doing away with all trouble of removing the hearth-plate, &c., and opening the Stove more conveniently in front for the purpose of cleaning the grate and working at the fire.

No patent has found such favor with tidy housekeepers as this, as applied to the

"MERRY CHRISTMAS" COOKING STOVE,

MANUFACTURED BY

THE STOVE & MANUFACTURING CO., SCRANTON, PA.,

Manufacturers of Stoves and Hollow Ware.

MERRY CHRISTMAS COOK RECIPES.

CAKE.

Crullers....To one quart flour, three heaping teaspoons baking powder, a little salt, two tablespoons melted butter, one and one-half cups sugar, three eggs. Wet medium stiffness, a little nutmeg, one cup milk ; may have to add a little flour.

Punderson Cake....Two cups sugar, two-thirds of butter, three of flour, five eggs, (whites), one cup milk, one-half teaspoon soda, one spoonful cream tartar, nutmeg ; raisins, if desired. Rub butter and sugar together, put in one cup flour, and milk, put cream tartar in one cup of flour, soda in another, which stir in alternately with the whites, the flour with soda in last, and very slowly as in sponge cake.

Pound Cake....One pound sugar, one-half pound butter, eight eggs, three-fourths pound flour, separate yolks and whites. Beat very fine. Iced will keep some time.

Bread Cake....One and one-half cups dough, one cup sugar, one-half cup butter, one egg, one-half teaspoon soda in hot water, one-half cup milk, raisins. Spices as in ginger bread.

Pound Cake....Twelve ounces butter, one pound sugar, one of flour, ten eggs, one tablespoon milk, soda, size of a large pea.

White Sponge Cake....White's of eight eggs, one and one-half tea cups sugar, one tea cup flour, one even teaspoon cream tartar. Flavor. Beat eggs, add sugar, flour last.

Dover Cake....One pound sugar, one-half pound butter, one pound flour, six eggs, one-half pint milk, one teaspoon cream tartar, three teaspoons soda, nutmeg and dried currants.

Soda Sponge Cake....Whites of six eggs, two cups sugar. Beat yolks and sugar together, eight teaspoons sweet milk, containing two teaspoons of soda, four teaspoons cream tartar in two cups flour.

Fritters....One pint sour milk, three eggs beaten very light, thicken a little more than flannel cakes, small teaspoon soda, last thing. Fry like oysters.

Fritters....One pint milk, good spoonful cream tartar, little over half of soda, (or sour milk, no cream tartar), and one spoonful of soda, good spoonful salt, two eggs. Batter little thicker than flannel cakes. Rather stiff.

Sauce....Vinegar and syrup heated, or sugar and butter and hot water, like lemon sauce, with vinegar instead of lemon or salt pickled vinegar heated up.

PUDDINGS, &c.

Bird's Nest Pudding....Pare and core six or eight apples, and place in a dish. Make a batter of eight eggs, one quart milk, and flour to make thick. Pour the batter over the apples and bake. Eat with sauce.

Potatoe Pie....Three pies....One pound sugar, one pound potatoe, four eggs, three or four ounces butter, one-half pint cream or one pint milk, one lemon. Grate the rind into the sugar. Boil, mash, and rub the potatoe through a cullender, and mix with the cream, smooth. Stir eggs, butter and sugar as for cake, add the potatoe.

Cream Pie....One pint milk, one small cup sugar, two tablespoons corn starch, two eggs, a little salt; when cold, flavor with vanilla. Wet the starch with a little cold milk, scald the rest. Mix eggs, when beaten, with the sugar, starch and cold milk, and stir into the scalding milk until it thickens. When cold, flavor and fill the shells.

Chocolate Blanc Mange....Boil one quart milk, stir in three heaping tablespoons of grated chocolate, and one-half cup sugar. Wet in cold milk four tablespoons corn starch and stir in quickly. Put in moulds and serve with cream and sugar.

Huckleberry Pie....Put the berries in the pie plate, sweeten, sprinkle a little flour over them, and pour in considerable water.

Blanc Mange....One-half ounce gelatine dissolved in cup cold water. Put over to boil, one quart cream. While boiling, stir in three eggs, well beaten, in one-half cup sugar. When cool, flavor and stir in well the gelatine. Put in ice to harden.

Summer Mince Pies....Five crackers, very fine, one cup brown sugar, one and one-half cup molasses, two cups water, boiled cider or wine and vinegar mixed, one-half cup melted butter, one coffee cup chopped raisins, two eggs, last thing. Spices as in other mince pies.

Oyster Pie....To one quart oysters add the beaten yolks of three eggs, two tablespoons cracker crumbs, one-half pint milk. Butter, salt and pepper to your taste.

Chicken Pie....Pie crust or soda biscuit, boil the jointed chicken, and season with salt, pepper, and butter, line the sides of a pan, put in chicken and gravy, dredge with flour, and gash the crust on top.

Lemon Pie....One lemon, inside, and grated rind, one cup sugar, one egg, one small tablespoon corn starch, a piece butter the size of a butternut. Wet the corn starch with a little cold water, then add (stirring fast all the time) one cup boiling water. If the dish is deep, one and one-half cups boiling water, and perhaps a little more starch. One crust.

MERRY CHRISTMAS COOK TESTIMONIALS.

December 15, 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—I am using one of your Merry Christmas Cook-Stoves, and would not exchange it for any other Stove I ever used, and I can and do cheerfully recommend it as superior to any other.

Yours, CHARLES HAM.

HAVANA, N. Y., Dec. 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—We are delighted with our new Stove. It is a perfect jewel of its kind. Nothing can surpass in quality our 9-inch Merry Christmas.

Yours, REV. ROBT. WILSON.

I never saw a Stove that required so small an amount of fuel to do a large amount of work. A. L. TIFFANY, New Milford, Pa.

GIBSON, Dec. 6, 1869.

MR. J. A. PRICE:

Dear Sir,—The Merry Christmas Stove gives universal satisfaction as far as I can hear. The Merry Christmas Stove is the best as far as economy and easy management is concerned. It is a perfect baker.

A. C. SWEET.

MR. J. A. PRICE:

Dear Sir,—I never sold a Stove that gave as good satisfaction as the Merry Christmas. My customers say the Sifter is worth half the price of the Stove.

Truly yours, H. M. TINGLEY,
Dealer in Stoves, Tinware, &c., Gibson, Pa.

They are perfect in every respect as far as I can judge from three months' experience.

G. E. TINGLEY, Jackson, Pa.

SCRANTON, PA., Dec. 6, 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—I have in use one of your Merry Christmas Cook-Stoves, and in it, for cooking and baking qualities, I have great satisfaction, and can fully and cheerfully recommend it as being economical and useful in the highest degree. Very truly, ED. H. WHEELER.

HYDE PARK, PA., Sept. 15, 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—I am using one of your Merry Christmas Cooking-Stoves, which gives entire satisfaction, and which I can and do fully and cheerfully recommend.

LUCIUS S. BARBER,
Foreman Eight-Wheel Car Shop of D. L. & W. R. R.

HONESDALE, PA., Dec. 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—We like the Merry Christmas Cook-Stove of your manufacture so much that we have decided to recommend it to our trade. We can speak of it in the highest praise, as it fully acquits itself to the satisfaction of every one who uses it. We feel that in recommending it we are doing our customers a good turn, for the economy, use and beauty of the Merry Christmas are unsurpassed.

Very truly, KNAPP & JENKINS.

SCRANTON, PA., Dec. 7, 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—Your Merry Christmas Cook-Stove gives complete satisfaction. I have had it in use one year, and find it everything I can desire in a Stove. Yours, REUBEN GLASS.

HYDE PARK, PA., Sept. 25, 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—It is with pleasure I speak of the merits of your Improved Merry Christmas Cooking-Stove, one of which I have in use, and which gives excellent satisfaction. I believe it to be one of the best articles of the kind manufactured, and combining as it does all the recently improved patents, it is certainly one of the most economical and useful of Stoves.

Very respectfully, T. J. LUCE,
of the firm of R. W. & T. J. Luce.

SCRANTON, PA., June 15, 1869.

SCRANTON STOVE AND MF'G CO.:

Gents,—I am perfectly satisfied with my Merry Christmas Cook-Stove of your manufacture. It performs its work well, and it is beyond my power to find any fault with it. I can and do cheerfully recommend it to every one in pursuit of a first-class Stove.

Respectfully, DUNCAN WRIGHT,
Pattern Manufacturer, Scranton, Pa.

NEW MILFORD, Jan. 17, 1870.

MR. J. A. PRICE:

Dear Sir,—We are very much pleased with our Merry Christmas, and think it much the best Cook-Stove we have ever used, being free from dust, which we had hitherto supposed could not be obviated in the use of coal, while the arrangements for raking and regulating the fire are perfect. We have used No. 8 Merry Christmas two months, and it has given entire satisfaction, and we cordially recommend it to any one wishing a first rate family Cooking-Stove.

REV. J. B. WILSON.
E. B. WILSON.

MERRY CHRISTMAS COOK RECIPES.

PUDDINGS, &c.

Peach Pie....Lay the peaches in whole, put in considerable sugar, and a little water.

Cracker Pie....Four soda crackers, pour three cups water over them. When quite soft, stir up well, then add two cups sugar, grated rind and juice of two lemons, and mix well. Bake without upper crust.

Marlborough Pudding....Stew and strain six large sour apples, add six ounces sugar, six eggs, beaten, nutmeg, four ounces butter, deep dish with an under crust.

Cocoanut Pie....One pint milk, two eggs, one. half cocoanut, one cup sugar, one even teaspoon corn starch, butter the size of a hickorynut. Half the milk heated, the starch put into a pail of the rest, and stirred into the hot milk. Add eggs, when cool.

Potato Pie....For three pies, one pound sugar, one pound potato, a small six ounces butter, five or six eggs, two lemons, one pint cream. Mix potato (rubbed hot through a cullender), with the butter and sugar, and beat until light. Then stir in eggs, and grate the rind, and lastly put in cream. Put cold into the pie.

Apple Meringue....Two pies;....two cups apple sauce, two of sugar, lemon peel and juice, one tablespoon flour, yolks of five eggs. When baked, beat the whites with two tablespoons sugar, and spread over the pie. Brown it in the oven.

Pumpkin Pie....One quart stewed pumpkin, strain through a sieve, three pints milk, two or three eggs, one tablespoon flour, one teaspoon salt, about one and one-half teaspoons cinnamon, ginger, and a little nutmeg. Scald the milk, and melt in it a piece of butter the size of an egg. If you have no eggs, use two rolled soda crackers.

Rice Pie....Two eggs to one pint milk, sugar, nutmeg, and raisins, and a little steamed rice.

Puff Paste....Fourteen ounces flour, twelve of butter, lard, and one-half glass water.

Plainer Pie Crust....Fourteen ounces flour, eight of butter and lard, and a little over half glass water. Two pies.

Pie Crust....One pound flour, one-half pound shortening, half lard and half butter, small teaspoon salt, three-fourths tumbler water. Mix lightly and roll from you.

Lemon Pie....Put the juice of one lemon into a cup, and fill the cup with water. Add the grated peel, and the pulp of the lemon, one cup sugar, add one egg. Bake between crusts. One pie.

Cream Sauce....One tablespoon butter, three of sugar beaten very light, two glasses wine. Put it over the fire, and when boiling, add a little cream or milk.

Lemon Pie....One small pie, three eggs, leaving out whites of two, one small cup sugar, one heaping tablespoon flour, a good half cup water, rind and juice of one lemon. Beat the whites to a froth, and add two tablespoons sugar. Spread on the pie after it is baked, and return it to the oven to brown.

Sauce....One cup brown sugar, (white, nicer), one-third cup butter, one good teaspoonful flour, and one lemon. Pour in hot water, and let it come to a boil.

Sauce....Dissolve in water upon the stove, sugar enough for the desired quantity of sauce. When partially cold, add wine enough to flavor it well, add a good sized piece of butter to the mixture.

Sauce for Suet Pudding.....One cup sugar, small one-half cup butter, rub the butter to a cream, then add sugar, and beat to a froth, add one glass of wine, a few drops at a time while beating. Place the bowl in the top of a teaketttle during dinner.

Ashburton Pudding....Four cups flour, one cup suet, one cup milk, one cup raisins, chopped, one cup molasses, one teaspoon soda. Mix and boil in a bag three hours, or steam one hour.

Sauce for Ashburton Pudding....One-fourth pound melted butter, three-fourth pound sugar,. two eggs well beaten, one tumbler wine, let come to a boil.

Sago Pudding....Pare, core, and slice six apples, and place in pudding dish, make a rich lemonade of two lemons, very sweet, and pour over it, (the apples), sprinkle three tablespoons sago, cook till apples are soft, when cool, eat with cream.

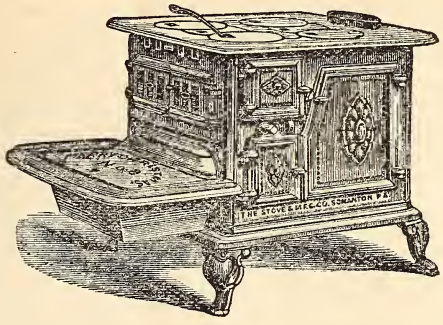
Cocoanut Pudding....Four or five eggs, one quart milk, one-half large or one whole small cocoanut.

Rubicon Pudding....Make a soft custard, flavored with vanilla. Take a quart bowl, after greasing, line with stoned raisins, then with sponge cake, soaked with wine. Then pour in the custard, set the bowl into a pan of water, and boil for half an hour. When cold turn out, eat with a sauce.

Apple Charlotte . .Take slices of bread, dipped in a mixture of butter and milk, lay it on the bottom of a dish, lay in the apples pared and cored, season and cover with more bread, place a plate over it with a weight upon it. When done, remove the plate, and brown it.

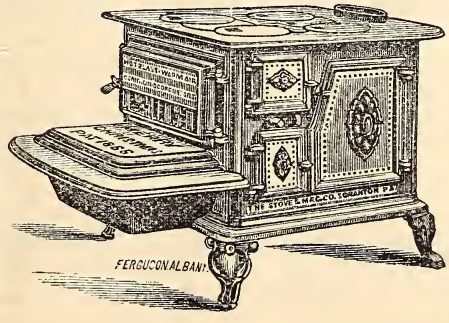
Cold Rice Pudding....One-third cup rice to one quart milk, boil slowly in an iron kettle, about one hour. When nearly boiled, sweeten to the taste, and add a little nutmeg. When cold, grate nutmeg over the top. Do not soak the rice, before boiling it.

Merry Christmas of 1869.



Double Front Doors and Movable Hearth Plates.

Merry Christmas of 1870.



With Combined Doors and Hearth.

MERRY CHRISTMAS COOK RECIPES.

PUDDINGS, &c.

French Pudding....Six eggs, one pint of milk, three tablespoons of flour, a pinch of salt. Separate the whites.

Delmonico Pudding....Scald one pint milk, mix two tablespoons of corn starch with a little cold milk, four tablespoons sugar, with yolks of two eggs, and a little salt. Stir this into the boiling milk, and let it thicken, add vanilla. Put into the pudding dish, and set in the oven, then a light crust is formed. Beat the whites of two eggs to a stiff froth, add two teaspoons sugar, flavor with vanilla, spread over the pudding. Put in the oven till a handsome brown. Eat cold.

The Queen of all Puddings....Put a teacup of tapioca, and a teaspoon salt into a pint and one-half of water, and let them stand five hours, where it will be quite warm, but will not cook. Two hours before dinner, peel six apples and take out the cores without dividing the apples. Put them in a pudding dish, and fill the holes with sugar, in which is grated a little nutmeg or lemon peel, add a teacup of water, and bake one hour, turning the apples to prevent their drying. When they are quite soft, pour over them the tapioca, and bake one hour. To be eaten with hard sauce of butter and sugar. Sago can be used instead of tapioca.

Brown Steam Pudding....One cup sour milk, to one sweet, with a teaspoonful cream tartar, two-thirds of molasses, one-half of soda, three tablespoons melted butter. Flour to make a stiff barter. Line the pan with raisins, and steam three hours.

Cottage Pudding....One pint flour, one cup sugar, one cup milk, one egg, two tablespoons melted butter, two teaspoons cream tartar, one of soda.

German Toast....Two eggs to one pint milk, baout two tablespoonsful sugar. Soak slices of baker's bread in the custard, then fry with butter and lard, half and half.

Tapioca Pudding....One cup tapioca, soaked in one quart water over night. Peel six or eight sour apples and core them. Mix with tapioca one teaspoon salt, one cup sugar, a little butter. Flavor with nutmeg, or mace, to suit taste. Bake until apples are soft, from one to one and one-half hours. Eaten with milk and sugar.

Suet Pudding....One cup chopped suet, one cup chopped raisins, one cup molasses, one cup milk, one dessert spoonful soda, flour to make it as thick as gingerbread. Mix molasses and suet together, then milk and soda, then flour and raisins, one teaspoon cinnamon, and a little salt. Put into a cake tin with a hole in the middle, and steam one hour. Eat with wine sauce.

Steamed Rice....One cup rice to one quart milk, and a little salt. Set the pan in the steamer.

Queen of Puddings....One pint bread crumbs, one quart milk, one cup sugar, butter the size of a small egg, yolks of four eggs. Flavor with lemon. Bake twenty minutes or so. After it is perfectly done, but not watery, spread with jelly, over the top, and over that spread the whites of the eggs, beaten with a little sugar, (small cup) to a stiff froth, and then let it brown a little in the oven. To be eaten cold, with sweetened cream.

Indian Pudding.... One quart milk, eight tablespoons meal, one-half cup butter, four eggs, one cup sugar. Let the milk scald, stir in the meal, until it thickens, then add butter and sugar, and when cold, the eggs well beaten. Bake about an hour.

Tapioca Pudding....One quart milk, four tablespoons tapioca, soaked in the milk, until soft, four or five eggs, a little salt, sugar and nutmeg. Bake from an hour to an hour and a quarter.

Sauce....Two-third cups sugar, with one-half the amount of butter, thoroughly rubbed together, with nutmeg grated over it. Better with a little wine.

Corn Starch Pudding. One good tablespoonful of starch to one pint milk, with a pinch of salt. Wet up the starch in a little milk, and pour into the remainder, when that has reached the boiling point. Then let the whole boil two or three minutes, until thickened. Flavor with vanilla.

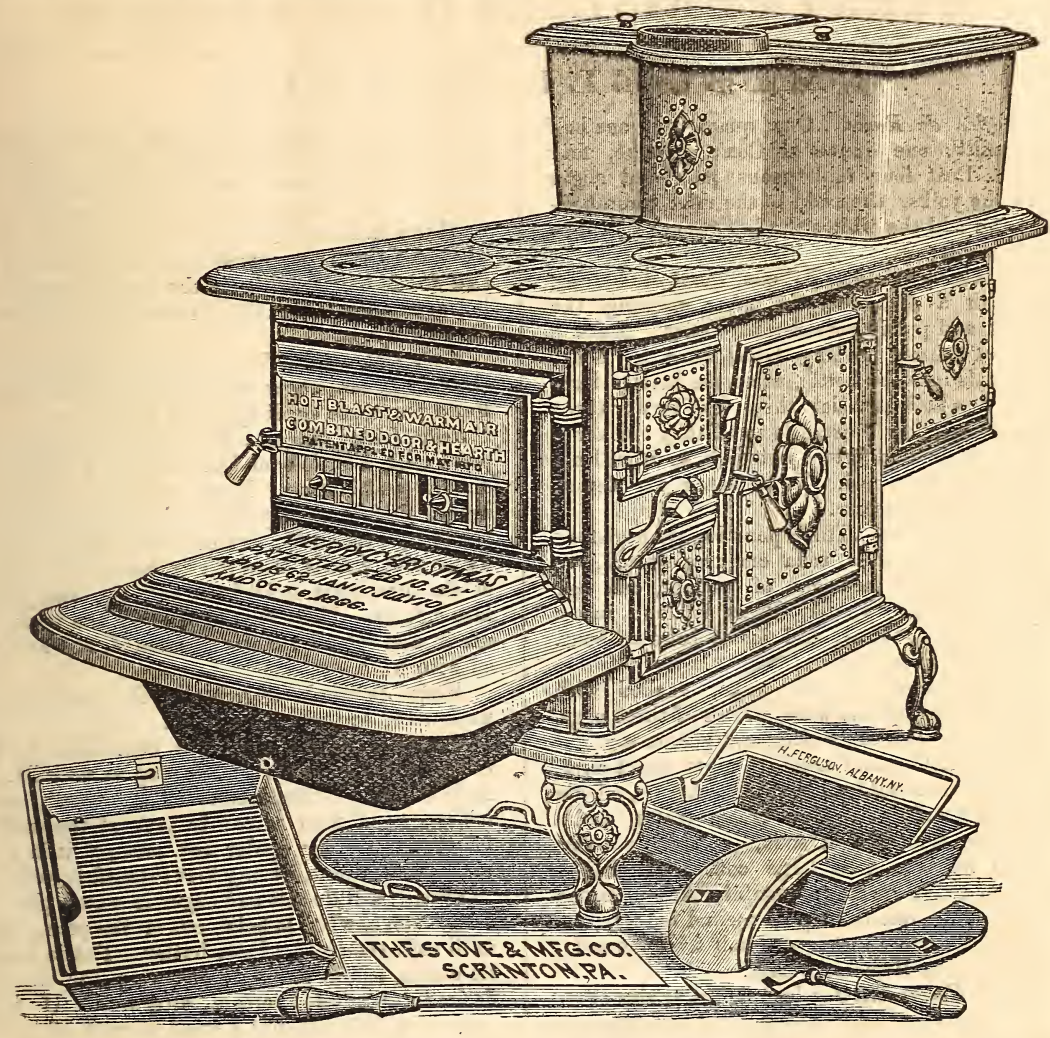
Flour Pudding....To one quart milk, two heaping tablespoons flour, a pinch of salt, sugar to the taste, butter, the size of a large hickory-nut, and nutmeg. Stir up the flour in part of the milk, and stir into the rest, when it comes to a boil. Let it thicken, then add the sugar, &c. After the whole is cold, add four, five, or six eggs, and bake about half an hour. To be eaten with hard sauce. After taking it out of the spider, pour in about a cup cold milk.

Baked Apple Dumpling....Soda biscuit. Put a strip around the edge of the pan, then fill with apples. Put on the top crust, with a slit in the centre, into which pour a cup of water.

Blanc Mange....One quart milk, one pint cream, one and one-half ounces shred isinglass, one teaspoon fine salt, sugar to your taste. Set the whole in a kettle of boiling water, until all the isinglass is dissolved. When cooling, add a little extract of lemon.

Cocoanut Pudding....Three pints milk butter, size of an egg, one cocoanut, two soda crackers rolled fine, five eggs, sweeten to the taste, a little salt.

Porcupine....Sponge cake, soaked with strong sweet lemonade, almonds blanched, quartered lengthwise, and stuck in the top, boiled custard poured over all.



THE MERRY CHRISTMAS OF 1871

With Extension Top, Combined Door and Hearth, Cement Lined Oven Plates and Flues.

The Reservoir is Cast Iron, lined with Copper, and is very durable.

The Merry Christmas of 1871, is in every way equal to the very best stoves manufactured. The sides and plates are securely bolted so that the top or bottom can be removed and replaced, without remounting the entire stove. Every part is closely fitted and fastened making the stove a solid and perfect whole.

☞ Dealers ordering should be particular in designating the year of the stove desired, as by this means the different styles are known, and mistakes can be avoided.

MERRY CHRISTMAS COOK RECIPES.

MISCELLANEOUS.

Souflée de Russe....One quart and one-half pint milk, one ounce of Cox's gelatine, four eggs. Beat four tablespoons powdered sugar with the yolks, then add to the milk when boiling, and add the whites the last thing, and take up immediately.

Blackberry Mush....To one quart of berries, add half a pint of water, after mashing the berries, and put in considerable sugar. Make a paste of three heaping tablespoons of flour. Pour this into the kettle, when the berries have come to a boil, and let them boil two or three minutes stirring constantly until they thicken a little. Pour this into a wet dish, so it will not stick, and let it cool. To be eaten for desert, with sugar and cream.

Relish for Tea....Three pounds good beefsteak chopped fine, three soda crackers grated, two tablespoons salt and one of pepper, one egg beaten, one tea cup mllk. Press it down into a baking tin or bowl, and let it bake an hour. When cold, slice thin.

Good Desert....Sponge cake, soaked with milk, two tablespoons wine, whites of three eggs, jelly beaten with the whites, and put on top.

Waffles....One and one-half pints sweet milk, two eggs, three tablespoons melted butter, a little salt, one heaping teaspoon cream tartar, and a little more than half of soda, or baking powder.

Rice Waffles....One large coffee cup boiled rice, two eggs, one large spoonful corn starch, one teaspoon salt, one tablespoon melted butter, one teaspoonful cream tartar, one-half teaspoon soda, and about one coffee cup milk.

Lemon Custard....One lemon, butter size of an egg, one and one-half cups sugar, four eggs, one large spoonful flour, one pint cold boiled milk. Beat butter, sugar, flour and yolks together. Add milk, and whites well beaten.

Boiled Custard....One quart milk, four eggs, an even teaspoonful corn starch, mixed with a little cold milk. Sweeten to your taste, and cook until thickened a little. Flavor after it is cold, four or five peach leaves boiled in, flavor it nicely.

Chocolate....Three large spoonsful of scraped chocolate to each pint of water, boil half an hour.

Ice Cream....One quart milk, one desert spoonful butter, one of arrow-root or flour, and two or three eggs, sweeten to your taste. Scald as you do custard, and flavor.

Ambrosia....Grate one cocoanut, and cut fine four oranges, taking out the skin, then mix and sweeten, and let it stand for a few hours.

Succotash....Shell your beans, and boil till tender, then cut the corn. When the beans are tender, add milk, and boil a little while, before the corn is put in, then boil the whole, about half an hour. Just before the succotash is done, add a tablespoon of sugar and butter to the taste.

Hamburg Cream....Ten eggs, three lemons, one pound sugar, beat the yolks well, stir in the sugar, juice and grated peel of the lemon, put it in a tin pail, put the pail in boiling water, boil until the mixture bubbles up, then stir in the whites of the eggs, which must be beaten to a stiff froth, take directly off the fire and pour into lemonade glasses. Half the receipt is sufficient for six persons.

Baked Custard....To two quarts milk, put in eight eggs, salt, sugar and nutmeg, to the taste. For a pie, three small eggs to a pint.

Jelly Blanc Mange....Take one and one-half pints milk, a little over half box Cox's gelatine, dissolve and boil up. Beat the yolks of three eggs with four tablespoonsful sugar, and stir into the milk. Stir well, and boil a minute or two, flavor with vanilla, then stir in the beaten whites of the three eggs, quickly as possible, and pour into moulds. Make the day before you want to use it, and eat with cream sweetened, and flavored with wine.

Whip Syllabub....Sweeten thick cream, flavor with wine, and whip to a froth.

Omelette....Eight eggs, and beat them separately, not very stiff, one-half cup sweet milk, a little salt, two tablespoons of melted butter, one tablespoon of flour mixed in part of the milk. Have the pan or spider hot, and put it in the stove, and bake it, having first greased it well.

Peas....A liltle salt and sugar in water, placed on the stove, when it boils, put in the peas, boil until soft, then add a little butter. Put in a little cream, before it is removed from the fire, if desired, or scalded cream afterward. If the peas are a little old, put a small amount of soda, into the water.

Clams of Delmonico....Cut up the clams without cooking. Place layer of clams, and bread crumbs in an oyster shell and bake, after moistening with the liquid, and seasoning.

Chopped Veal....Three pounds raw veal, and one-half pound salt pork, chop both fine, eight or ten small crackers, two eggs, one tablespoonful of salt, oue of black pepper, one of nutmeg, a small piece of butter melted, mix well together roll into a ball, and bake two and a half hours. Baste with warm water, egg and crackers mixed. A good relish for tea, sliced fine, and will keep a long time in a cold place.

Spiced Pears....Pare the fruit, then boil in water until most of it is soft. Place the soft pears in a jar, and pour on the heated vinegar, sugar and spice. If some pieces are still hard, pour off the water, and pour on the vinegar, etc., and let them boil ten or fifteen minutes.

Baked Pears....Molasses and water in the bottom of a tin, bake the pears until soft. Or, stew them in molasses and water, half and half.

MERRY CHRISTMAS COOK RECIPES.

MISCELLANEOUS.

Molasses Candy....One cup molasses, one cup butter, two cups brown sugar, boil half an hour, stirring all the time.

Mock Oysters, or Corn Fritters....One pint grated corn, one cup cream or milk, one cup flour, one egg, and a piece of butter the size of an egg. Fry in butter.

Oyster Patties....Take one dozen large oysters, chop them into small pieces. Take the liquor of the oysters, add a very little tepid water, and break into it enough soda crackers, so they will be solid enough, when the oysters are added to make into balls. Season with salt, pepper and butter, to suit taste. Fry in small balls in hot lard.

Yeast....A quart dipper full potatoes, covered with water, and set on the back of the stove. Boil with them a good handful of hops in a bag. When boiled to pieces, mash them, and add a tablespoonful of ginger, one of salt, one cup sugar, and lastly, the yeast.

Tomato Catsup....Put tomatoes in hot water, and peel. If there is an abundance, press out a part of the water, then tear the pulp into small pieces. Boil until soft enough to strain through a cullender. Put again on the fire, adding cinnamon, allspice, cloves, pepper, salt, and boil down until thick enough for bottling.

Catsup....Without peeling, boil until soft enough to strain, then reduce one-third. Very good.

Drawn Butter....Make three teaspoons flour into a thin batter, and stir into a teacup of boiling water in a sauce pan, let it boil five minutes. Take it off, put in the butter, and keep hot till melted.

Caromels....One cup molasses, two cups sugar, one cup cream or milk, one tablespoon flour mixed with the milk, a piece of butter the size of an egg, eight ounces chocolate.

Egg Nogg....Beat one yolk, two-thirds of a goblet milk, nutmeg and sugar, two or three teaspoonsful rum, white of egg on top.

Pickled Salmon....Soak the fish a day and a night, then put in a pan of cold water, and let it come to a scald. Spice your vinegar, and let it boil about ten minutes, then pour over the fish. To be eaten the next day or two.

Grape Preserves....Pulp them, then boil the pulps until soft enough to strain through a cullender. Weigh the skins and pulps after the seeds are removed, adding sugar pound to pound. Boil about ten minutes, until the skins are sufficiently cooked.

Canned Pears....Pare, half and core, and boil until soft. Then add one-third pound sugar to one pound fruit, and let the whole just come to a boil. Heat sugar with a little water. Add lemon.

Pickled Peaches....Two quarts of vinegar to a jar of pared peaches, add six small bowls of sugar, spice, &c. Let the whole boil, and then put in the peaches. When they become thoroughly tender, place them in a jar, and pour vinegar upon them. The same receipt will answer for pears.

Spiced Currants....To seven pounds of fruit, three and a half of sugar, one pint vinegar, a handful of cloves, the same of cinnamon, a little mace(?). Boil about half an hour.

Pickled Cherries...To seven pounds fruit, three and a half of sugar, and one pint vinegar. Stone the fruit, and place in a jar. Let the sugar, vinegar and spice come to a boil, then pour it over the cherries. Repeat the process three successive days. Stone the fruit before weighing. Handful of cloves and cinnamon.

Preserved Cherries....Fruit and sugar, pound for pound, the cherries being stoned. Let them boil from twenty to thirty minutes, then remove the fruit, and boil the syrup five or ten minutes longer.

Canned Cherries....Stone about one-half of the cherries, then put in nearly one-half the amount of sugar, that there is of fruit. Let the whole come to a good boil, then seal tightly in jars.

Canned Cherries, No. 2....Stone all the fruit, add three-quarters as much of sugar, let it come to a boil, then fasten air tight in cans.

Blackberry Jam....From one-half to three-quarters of a pound of sugar to one pound of fruit. Mash the fruit, add the sugar, and set on the back of the stove, until some syrup has collected. Then let it boil, from half an hour to an hour.

Pickled Pears....Pare and halve the fruit, place in a porcelain kettle, cover with water, and boil soft. Put in a jar, and pour on the spiced vinegar. If any of the fruit does not soften in the water, boil it in the vinegar ten or fifteen minutes.

Pickled Crab Apples....Put the vinegar, sugar, spices and fruit together, and boil until the apples are cooked through. Seven pounds fruit, three and a half pounds sugar and one pint vinegar.

Crab Apple Jelly....Boil the fruit soft, strain through a cloth or flannel bag, then put a pound of sugar to a pint of juice, and boil twenty minutes or thereabouts, Cut a lemon in slices, and put in the jelley about five minutes before it is done. Place a paper wet with brandy on top, and paste another paper over the top of the bowl.

Peach Butter....One-half pound of sugar to one pound peaches. A little water at first. Boil slowly two or three hours. Cut the peaches in small pieces.

MERRY CHRISTMAS COOK RECIPES.

MISCELLANEOUS.

Preserved Peaches....Pare and halve the fruit, leaving in some of the stones. One pound sugar, to one pound fruit. Put the fruit and sugar in layers, and let it stand for some hours. Then put on the stove, and let it boil about twenty minutes.

Canned Blackberries....Put a little water with the fruit, one-quarter pound sugar, to one pound fruit, and let it come to a boil.

Spiced Crab Apples....To five pounds fruit, three of sugar, and one pint vinegar. Nearly one-half box cloves, stick cinnamon, some allspice, cinnamon buds, if on hand. Make it quite spicy, and boil them an hour or so, until they are soft, and boiled considerably to pieces.

To preserve Cranberries in winter....Keep in water in the cellar. Change the water once a month.

Raspberry Vinegar....One quart vinegar to five or six quarts of berries. Let it stand on the berries twenty-four hours, then heat up and strain through a cloth. Boil the liquid ten minutes, add three-quarter pounds sugar to one pint of juice, then replace on the stove, and let it come to a boil.

For putting down Eggs....Three quarts lime in a pail nearly full with water, and stir thoroughly. Pour off the water into four quarts of salt, and put the brine in a cask.

Another Way....Salt in a crock in the cellar with eggs small end down, not hitting one another. Layers of eggs and salt alternating. If the salt gets damp, dry it occasionally.

For Washing Flannel....As hot water as possible, not a very strong suds, rub on no soap, if avoidable after rubbing thoroughly, rinse in blued hot water with a little soap in, (better to dissolve the blueing in water first). Hang up the flannels to dry, while the irons are heating, and iron before they are dry. Blue the waist of skirts first in water less blue.

To Take Out Mildew....Mix soft soap with starch powdered, half as much salt, and the juice of a lemon, lay it on the part, on both sides with a brush. Leave on the grass day and night, till the stain is out.

For Washing Calico without fading....Three cents worth of sugar of Lead, to a pail of cold water, soak over night, then wash while wet; or, two tablespoonsful of Spirits of Turpentine in water.

To iron Silk....Boil a pair of white kids in one quart of water. Reduce to a pint. Sponge the dress with it, and iron with not a very warm iron

Baby Knit Shawl....Cast on one stitch, and widen every other row to eighty-six stitches.

Block Border...Cast on nine stitches, and knit seven times across. For a large shawl, twelve stitches, knit nine times across.

For Baby Shawl....Twenty-three blocks in the longest row, each successive row two blocks shorter than the preceding.

Opera Cloak Points....Cast on twelve stitches, knit once plain, then knit one stitch, widen and narrow three times, widen and knit plain to the end of the needle. Knit plain across every other needle. After the point has as many holes running obliquely, as there were stitches cast on, knit together the first two stitches every other time, and widen and narrow four times, then knit plain to the end of the needle. At the deep part of the point, knit three times across plain, also between the points.

Hop Syrup for Colds, very good....Put a double handful of hops, with a stick of grated horseradish, into a quart of water, and boil down to a pint. Strain and add a pound of brown sugar, boil again for half an hour. When cold, add one ounce each of Syrup of Squills, Syrup of Tolu and Paregoric. Dose: A desert spoonful every two hours, and whenever there is a severe turn of coughing.

For the Eyes....One ounce Glycerine, one ounce Rain water, one grain Morphine; or, Borax and Camphor.

For Croup when coming on....Give oil and molasses, or Ipecac or sprinkle a greased cloth with pepper, and put on the chest. If severe put in a warm bath, and without dressing, wrap warmly in flannel.

For Stiff Neck....Lay on several thicknesses of flannel, and iron thoroughly the neck, or bathe the neck in hot whiskey and put on a mustard plaster, or rub well with cold water.

Baby Sore Mouth....Powder Borax, and mix with pulverized sugar, half and half, and sprinkle on the sore spots, and give a little oil.

Croup....When severe, slice onions, and warm through on the griddle, put in a bag, and cover with flannels on the chest. Reheat the bag now and then.

For Croup.....If severe, put into a warm bath, and without dressing, wrap warmly in flannel.

For Teething Bowel Complaint....Half a teaspoon or so of Syrup of Rhubarb and Magnesia, or one teaspoon of oil and three, four or five drops of Paregoric.

Pickled Pears....One pint vinegar to four pounds fruit and two pounds sugar. A few small pieces of cinnamon and mace.

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THE MERRY CHRISTMAS BASE BURNER,

AND

SELF-FEEDING STOVE.

Is now ready for market. Two sizes, viz: 10 and 12 inch, are manufactured for this season. Both of these sizes are larger than corresponding sizes of other Base Burners.

THE PATENT FEEDING ARRANGEMENT

by which the common round hole in the top is combined with a Shute, is uncovered by means of a visor urn, thus enlarging the orifice for putting in the coal, greatly enhances the value and convenience for use of the Merry Christmas.

It prevents the spilling of coal over the outside of the stove.

The Grate shakes from the outside, and can be dumped or removed without trouble.

A DUST FLUE

is so arranged as to prevent the escape of every particle of dust into the room.

This stove is more durable than ordinary stoves, as there are but three pieces that come in direct contact with the fire, and these are of the most durable character.

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Hollinger Corp.
pH 8.5

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